



Celebration Menu

Starters

Chef's Soup Of The Day

With Farmhouse Brown Soda Bread (2,7,9,14)

Chicken Fillet & Mushroom Vol Au Vent

Cooked in a White Wine Cream (2,4,7,9,10,14)

Local Goats Cheese Salad

Pesto Tossed Rocket, Roasted Red Peppers & Toasted Sunflower Seeds (7,9,14)

Tempura Tiger Prawns

Served with Lemon & Tartare (2,3,4,9,14)

Main Course

Slow Roasted Featherblade of Irish Angus Beef

Saute Onion & Mushroom Brandy Peppercorn Sauce & Fries (7,9,14)

Roast Turkey Breast & Honey Baked Ham

Sage Stuffing, Creamy Mashed Potato, Seasonal Vegetables With a Roast Gravy (2,7,9,14)

Angus Beef & Guinness Pie

Topped With Puff Pastry, Creamy Mashed Potato & Seasonal Vegetables (2,4,7,9,14)

Oven Baked Catch Of The Day

With Lemon Butter Sauce, Creamy Mashed Potato & Seasonal Vegetables (2,4,5,9)

Spinach & Wild Mushroom Linguine

Cooked in a roast garlic & white wine cream topped with shaved Pamesan & Pine Nuts (2,4,7,9,14)

Desserts

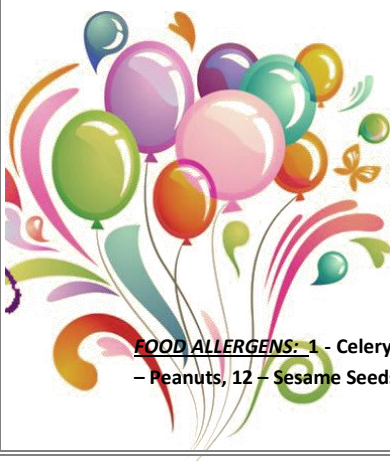
Apple & Cinnamon Crumble(2,4,7,10)

Bailey's Cheesecake (2,4,7,10)

Warm Chocolate Fudge Cake (2,4,7,10,14)

Selection of Dairy Ice Cream (4,7)

Freshly Brewed Tea & Coffee



FOOD ALLERGENS: 1 - Celery, 2 - Cereals, 3 - Crustaceans, 4 - Eggs, 5 - Fish, 6 - Lupin, 7 - Milk, 8 - Molluscs, 9 - Mustard, 10 - Nuts, 11 - Peanuts, 12 - Sesame Seeds, 13 - Soya, 14 - Sulphur Dioxide. All our beef is 100% of Irish origin.